

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0213420 - HOT POINT STATION		Site Address 1161 N LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 03/12/2025	
Program PR0314120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HOT POT & BBQ HOUSE INC		Inspection Time 14:45 - 16:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By SHIMING SU	FSC Shiming Su 02/24/2030		

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1. Next to the cook line, measured two containers of cooked chicken at 90F. Per PIC, chicken was cooked approximately 3 hours prior to temperature measurement.

2. In the warmer, measured fried rice at 110F. Per PIC, fried rice was cooked approximately 1 hour prior to temperature measurement.

[CA] Potentially Hazardous Foods (PHFs) shall be kept at 41F or below or 135F or above. [SA] 1. PIC voluntarily discarded the chicken within 4 hours of cooking. Discussed TPHC.

2. PIC reheated the fried rice to 165F for hot holding.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the time of inspection, observed chemical bottles stored inside the handwash sink nearby the 3-compartment sink and warewashing station. Another nearby handwash sink was fully stocked and accessible. [CA] Handwash sink shall be accessible and unobstructed at all times.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed pot of soup broth stored directly under the handwash sink. [CA] Food shall not be stored nearby the handwash sink. All food shall be separated and protected from possible contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed open bulk bags of dried foods and spices (corn starch, cayenne powder, etc.) in the storage area. [CA] After opening, open bulk foods shall be stored in approved containers with tight fitting lids.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Observed two food warmers and domestic induction cookers in use on the food preparation counters without a ventilation hood. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. The use of new equipment must be pre-approved by this department.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed two deep containers of soup actively cooking on stove top that is not sufficiently covered by the ventilation hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed multiple soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Observed excessive accumulation of grease and food debris on the walls and floors, especially by the cook line and warewashing stations. [CA] Walls and floors in food preparation areas shall be kept clean to prevent pest harborage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
ice cream	chest freezer	0.00 Fahrenheit	
spicy broth	hot holding warmer	145.00 Fahrenheit	
soup	walk-in cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
cooked beef	preparation insert	41.00 Fahrenheit	
cooked beef	hot holding warmer	145.00 Fahrenheit	
fried rice	warmer	110.00 Fahrenheit	
ambient	walk-in freezer	-3.00 Fahrenheit	
spicy broth	cook line	180.00 Fahrenheit	
sanitizer (chlorine)	dishwasher	50.00 PPM	
water	preparation sinks	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
raw meat	2-door under counter	41.00 Fahrenheit	
beef broth	cook line	170.00 Fahrenheit	
cooked red bean	2-door under counter (front)	41.00 Fahrenheit	
cooked chicken	next to cook line	90.00 Fahrenheit	

Overall Comments:

Per PIC, facility is no longer operating as "HOT POINT STATION". Facility has requested this department to change name to "PASTEL TEA LOUNGE". Confirmed with PIC that ownership has not changed.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/26/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: Shiming Su
Manager

Signed On: March 12, 2025